**RCSI**

**Friday 15 November**

MENU

Drinks Reception & Canapés

Galway oysters on the shell

Starter

Pheasant consommé with Madeira, truffle and foie gras tortellini

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Main course

TJ Crowe pork porchetta stuffed with apricot and gremolata served with creamed cavallo nero with pancetta and nutmeg, traditional Cavan boxty and cider gravy

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Dessert

Tarte fin de pomme with frangipane, cinnamon and cloves, served with home made whiskey and raisin ice cream.

Served with Highbank Orchard Dessert Cider

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Cheese and quince

ENDS